



culinary challenge

Brought to you by the Australian Culinary Federation

Partners



Supporters



Introduction

The 2017 Culinary Challenge brought to you by The Australian Culinary Federation will be held at the Sydney International Convention Centre as part of Fine Food Australia 2017 from September 11th -14th inclusive. Chefs, trainees and apprentices will have the opportunity to pit their skills against each other and against the clock, competing for a share of up to \$10,000 in cash and prizes.

Chefs of the highest calibre and skill level are invited to showcase their talents in front of the Fine Food audience and will be judged by a panel of National, interstate and local judges.

This year the extensive competition program will include the Nestle Golden Chefs Hat Award Final Series, World skills Cookery and Butchery competitions, ACF Most Outstanding Chef and ACF Most Outstanding Pastry Chef 2017, Yum Cha Challenge and many more exciting competitions.

The Australian Culinary Federation – NSW ACT & Regions Chapter is committed to showcasing and promoting culinary excellence through encouraging participation and providing world class competition.

Don't miss this opportunity to be part of the 2017 Culinary Challenge, whether you are a first year apprentice or competing at a national level showcasing the latest culinary skills. This competition demonstrates your passion and commitment to the industry and are viewed as ambassadors in this field.

We invite you to test your skill in the heat of competition and we look forward to you being a part of this culinary competition.

Culinary Regards,



Karen Doyle

President: Australian Culinary Federation – NSW ACT & Regions.

Competitions

Most Outstanding Categories	Page 4
Yum Cha challenge	Page 6
Live Cooking Competition classes	Page 7
Live Cooking Competition Criteria	Page 8
Live Cooking Judging	Page 9
Static Competition Classes	Page 10
Static Competition Criteria & Schedule	Page 12
Static Competition Judging	Page 13
Judging Definitions	Page 17
Hygiene & Food Safety Guidelines	Page 18
Terms and Conditions	Page 20

Most Outstanding Categories 2017

B1. ACF Most Outstanding Chef 2017

The chef with the highest aggregate score will receive \$1000 in cash and prizes and will be crowned 2017 ACF Most Outstanding Chef.

To be eligible to win you must compete in two (2) open live classes plus one (1) open static class, selecting from S3, S4, S5, S6, S7. You must achieve at least one (1) Gold Medal

B2. ACF Most Outstanding Apprentice/Trainee Chef 2017

The apprentice / trainee with the highest aggregate score will receive \$500 in cash and prizes and will be crowned 2017 ACF Most Outstanding Apprentice / Trainee.

To be eligible to win you must compete in two (2) apprentice/trainee live classes plus one (1) apprentice/trainee static class, selecting from S3A, S4A, S5A, S6A, S7A. You must achieve at least one (1) Gold Medal.

B3. ACF Most Outstanding Pastry Chef 2017

The pastry chef with the highest aggregate score will receive \$1000 in cash and prizes and will be crowned 2017 ACF Most Outstanding Pastry Chef.

To be eligible to win you must have competed in Category F5 open live class and S2 sweet buffet centerpiece & 2 other open static classes, selecting from S8, S9, S10. You must achieve at least one (1) Gold Medal.

B4. ACF Most Outstanding Pastry Apprentice / Trainee

The Apprentice / Trainee with the highest aggregate score will receive \$500 in cash and prizes and will be crowned ACF Most Outstanding Pastry Apprentice / Trainee.

To be eligible to win you must compete F5A live competition & 2 apprentice static classes, selecting from S8A, S9A & S10A. You must achieve at least one (1) gold medal.

B5. Highest overall score in the Decorated Cake Category

Winner to receive \$500 in cash and prizes

B6. Best Savoury Centerpiece in show

The highest scoring savoury centerpiece will receive \$250 in cash and prizes

B7. Best Sweet Centerpiece in show

The highest scoring sweet centerpiece will receive \$250 in cash and prizes

B8. Most Outstanding Establishment

Trophy awarded to the establishment with the highest aggregate score over all categories and all competitors

Criteria for medals awarded

Gold with distinction	100 points confirmed by 3 judges
Gold medal	90-99 points
Silver medal	80-89 points
Bronze medal	70-79 points
Certificate of merit	60-69 points

All competitors will receive a certificate of participation and will be awarded medals according to points awards.

Medals for static classes will be awarded in the ACF chefs lounge daily at 11:00am. Live competition classes will be awarded at 4.30pm in the ACF Chefs Lounge. All major awards and overall winners will be announced at the awards night, 7pm Thursday 15th September, venue to be confirmed. All competitors **MUST** be in full uniform to receive any medals or awards

Yum Cha Challenge

The Yum Cha Challenge is new to the Culinary Challenge. There will be one session consisting of six (6) teams of two (2) Chefs and one (1) wait staff on Monday the 11th of September TBC from 2-5pm. Each team will serve ten (10) guests; two (2) pieces each of (5) different dishes with accompanying sauce or dip. \$2000 cash & Prizes for the winning team. \$100 Registration Fee

F5 Yum Cha Live Kitchen Challenge

Kitchen

Two (2) Competitors per team have ninety (90) minutes cook and thirty (30) minutes to serve 10 people (2 x 5) dishes of Yum cha cuisines with appropriate garnishes and sauces, using duck, pork, seafood, beef and vegetables as well as Maggi Hoisin Sauce, Char Siu Sauce & Soy Sauce. There will be (15) minutes to set up your kitchen and (30) minute to clean down.

- 1 x duck dish
- 1 x pork dish
- 1 x seafood dish
- 1 x beef dish
- 1 x vegetarian dish

Total: Five (5) shared dishes of Twenty (20) piece each for 10 people

Timing:

2pm	Competitors present for judges briefing on the competition
2:15	Competitors set their allocated kitchen
2:30	Cooking commences
4 pm	Service
4:30-5 pm	Clean down

100% rule applies, competitors will be allowed to bring the following items already prepared:

Mother Sauces / Stocks / Syrups

Peeled Vegetables / Fruits

Fish (Scaled & Cleaned - Not Portioned)

Meat/Poultry (Trimmed - Not Portioned)

Basic Dough and Puff Pastry.

Available Equipment - Each Kitchen:

1 x 4 burner gas oven range with bottom oven

1 x shelf in upright fridge

1 x 600 x 1800mm prep bench

1x 10amp power point

To share if required tbc

Henkelman Jumbo 35 chamber vacuum machine with assorted sized vacuum bags

Blast Chiller

Bench top deep fryer with oil supplied

Robot Coupe Mixers

Robot Coupe food processors

Robot Coupe stick blenders

Polyscience Sous Vide Professional Thermo Regulator on 18 litre baths

ALL OTHER EQUIPMENT TO BE BROUGHT IN BY COMPETITORS

Competitors must supply all other utensils and equipment for their entry including any crockery required for presentation.

All competitors must wear a chef's uniform consisting of; Chef's jacket, Chefs pants, Necktie, Apron, Chef's hat. Employer or school logos only may be displayed. NO SPONSOR LOGOS

[CLICK HERE TO ENTER](#)

Live Cooking Competition Classes

Open Competition

F1 Beef, Veal or Lamb Main Course Live Challenge

Competitors have forty-five (45) minutes to prepare one (1) main course, cooking two (2) portions with appropriate garnishes, using a cut of beef, Veal or Lamb. 100% rule applies (page 8)

F2 Seafood Main Course Live Challenge

Competitors have forty-five (45) minutes to prepare one (1) main course, cooking two (2) portions with appropriate garnishes using fish and seafood. 100% rule applies (page 8)

F3 Poultry Main Course Live Challenge

Competitors have forty-five (45) minutes to prepare one (1) main course, cooking two (2) portions with appropriate garnishes, using Poultry. 100% rule applies (page 8)

F4 Modern Asian Cuisine Challenge

Competitors have forty-five (45) minutes to prepare one (1) main course, cooking two (2) portions with appropriate garnishes, using Beef, Lamb, Pork, Fish, Seafood, Chicken or Duck. 100% rule applies (page 8)

F5 Dessert Live Challenge

Competitors have (90) ninety minutes to prepare two (2) portions of two (2) desserts with appropriate garnishes, individually plated and suitable for an A la Carte restaurant service. 100% rule applies (page 8)

Apprentice or Trainee

F1A Beef, Veal or Lamb Main Course Live Challenge

Competitors have forty-five (45) minutes to prepare one (1) main course, cooking two (2) portions with appropriate garnishes, using a cut of beef, Veal or Lamb. 100% rule applies (page 8)

F2A Seafood Main Course Live Challenge

Competitors have forty-five (45) minutes to prepare one (1) main course, cooking two (2) portions with appropriate garnishes using fish and seafood. 100% rule applies (page 8)

F3A Poultry Main Course Live Challenge

Competitors have forty-five (45) minutes to prepare one (1) main course, cooking two (2) portions with appropriate garnishes, using Poultry. 100% rule applies (page 8)

F4A Modern Asian Cuisine Challenge

Competitors have forty-five (45) minutes to prepare one (1) main course, cooking two (2) portions with appropriate garnishes, using Beef, Lamb, Pork, Fish, Seafood, Chicken or Duck. 100% rule applies (page 8)

F5A Dessert Live Challenge

Competitors have (90) ninety minutes to prepare two (2) portions of two (2) desserts with appropriate garnishes, individually plated and suitable for an A la Carte restaurant service. 100% rule applies (page 8)

Live Cooking Competition Criteria

Competitors must be in position to commence ten (10) minutes prior their allocated time. Points will be deducted for kitchens left in an untidy manner.

Competitors must supply menu, workflow plans and recipe card for judging on the day of the competition. The recipes will become the property of Australian Culinary Federation and its sponsors to be used at their discretion.

Competition Times for F1, F2, F3, F4, A1, A2, A3 and A4: Time limit is (45) minutes.

All competitors must register on the day for their session no later than 30 minutes before their start time. Access to the kitchens will be (10) minutes only prior to starting for set-up, time limit is (45) minutes to cook and plate then competitors will have (10) minutes to clean down. All efforts will be made to ensure the competition starts on time although delays may occur due to unforeseen circumstances.

Competition Times for F5 and A5: Time limit is (90) minutes.

All competitors must register their arrival on the day for their session no later than 30 minutes before start time (Competitors will be given their allotted time prior to competition via correspondence) Access to the kitchens will be (15) minutes only prior to starting for set-up and competitors will have (10) minutes to clean down.

100% rule applies, competitors will be allowed to bring the following items already prepared:

Mother sauces/Stocks/Syrups

Peeled vegetables/Fruits

Fish (scaled & cleaned - not portioned)

Meat/Poultry (trimmed - not portioned)

Basic dough and puff pastry.

Available Equipment - Each Kitchen:

1 x 4 burner gas oven range with bottom oven

1 x shelf in upright fridge

1 x 600 x 1800mm prep bench

1x 10amp power point

To share if required

Henkelman Jumbo 35 chamber vacuum machine with assorted sized vacuum bags

Blast Chiller

Bench top deep fryer with oil supplied

Robot Coupe Mixers

Robot Coupe food processors

Robot Coupe stick blenders

Polyscience Sous Vide Professional Thermo Regulator on 18 litre baths

ALL OTHER EQUIPMENT TO BE BROUGHT IN BY COMPETITORS

Competitors must supply all other utensils and equipment for their entry including any crockery required for the presentation. Live challenge entrants to consist of one (1) competitor only per category. Live cooking categories are to prepare one (1) x two (2) (covers)-one (1) for photography and one (1) for judging.

All competitors must wear a chef's uniform consisting of:

Chef's jacket, Chefs pants, Necktie, Apron, Chef's hat. Employer or school logos may be displayed NO SPONSOR LOGOS

[CLICK HERE TO ENTER](#)

Live Cooking Competition Judging

Mise en place - Total 10 Points

Planned arrangement of materials for trouble-free working and service.

Correct utilisation of working time to ensure punctual completion.

Personal Presentation	3
Set up work station	4
Correct Mise en place level	3

Correct Professional Preparation and Service - Total 30 Points

Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. Punctual delivery of each entry at the appointed time is required. Appropriate cooking techniques must be applied for all ingredients.

Hygiene Practices	5
Technical skills displayed	5
Correct methods of preparation	5
Efficient utilisation of time/organisation skills	5
Wastage	5
Service	5

Arrangement & Presentation - Total 10 Points

Clean arrangement with no artificial garnishes and no time consuming arrangements. Exemplary plating to ensure an appetising appearance is required.

Suitable temperature	1
Appropriate to class/true to menu description	2
Clean arrangement & dish	2
Originality/flair	2
Portion size	1
Nutritional balance	2

Taste - Total 50 Points

The typical taste of the food should be preserved. It must have appropriate taste and seasoning. In quality, flavour and colour, the dish should conform to today's standards of nutritional values.

Does the main item taste good	8
Does the sauce/garnish taste good	6
Do the vegetables taste good	6
Balance of textures	6
Balance of flavours	6
Seasoning	6
Harmony of flavour combinations	6
Taste of Food preserved	6

Grand Total

100 Points

Timing

Points will be deducted at a rate of one (1) point per minute up to and including ten (10) minutes for late service. Over ten (10) minutes will result in disqualification. Wastage will be considered.

<p style="text-align: center;">FEEDBACK</p>
--

<p style="text-align: center;">The Individual competitor will be given feedback on their competition day.</p>

Static Competition Classes

Open Class

E1. Sugar Paste Cake

A decorated wedding cake of one or more tiers suitable for a modern wedding coated with sugar paste. Anything Goes, no restrictions on decorative mediums and may include royal icing, sugar paste, pastillage, flower paste, handmade flowers and foliage, wired or unwired (wire must not pierce cake covering). The bottom layer of the cake must be edible and the other layers can be of Styrofoam base. (dummies permitted). Cake stands and pillars allowed. No feathers or cake jewelry allowed. Fabric may be used to enhance the display but must remain in the stated display area. The allocated space for display is 100cm x 100cm and should not exceed a height of 90cm.

E2. Wild and Wacky

A cake or cake assembly with a wild and wacky theme coated and decorated with any edible medium. The entire exhibit must be edible with exception of the board, No artificial decoration allowed. No dummies allowed. Food grade internal supports may be used The allocated space for display is 100cm x 100cm and should not exceed a height of 90cm. A typed description of the theme must be displayed with the exhibit.

S1. Savoury Buffet Centrepiece

A showpiece suitable for a buffet table made from wax, salt dough, margarine, salt or any other food substances. Suitable for a savoury buffet table. Supports are acceptable but must not be visible; no toxic sprays are permitted.

S2. Sweet Buffet Centrepiece

A showpiece made from chocolate, marzipan, pastillage, sugar, Isomalt, cocoa painting. Suitable for a sweet buffet table. Supports may be used but must not be visible; no toxic sprays are permitted.

S3. Buffet Platter for eight (8) pax (covers) plus one (1) plated portion

A buffet platter made from game, seafood or a butcher's meat with three (3) appropriate garnishes.

S4. Six (6) Plated Appetisers

Three (3) different appetisers/cold entrees but displayed cold. Three (3) different appetisers/hot entrees but displayed cold. When compiling your entries please take menu planning into consideration.

S5. Three (3) Course Luncheon for one (1) pax (covers)

This class is a modern day lunch menu, bearing in mind that lunch should not be too heavy. When compiling your entries please take menu planning into consideration.

S6. Sushi Platter

A platter of six (6) portions of six (6) varieties of sushi with appropriate dips and garnishes.

S7. Two Restaurant Platters two x two (2 x 2) Hot food served cold

Each platter will be for two (2) pax. One (1) platter will be of a butcher's meat, game or poultry, one (1) platter will be of seafood. Both platters are to have two (2) appropriate garnishes and be suitable for silver service.

S8 Four (4) Different Desserts.

Prepare hot or cold (displayed cold) four (4) different individual desserts suitable for restaurant service. One (1) dessert is to be prepared twice for tasting purposes.

S9. Petit Fours/pralines five x six (5 x 6)

Five (5) varieties of six (6) portions with an appropriate sweet centrepiece. Plus, one (1) extra of each variety prepared for tasting. Size guidelines 6g-14g

S10. Torte or Gateaux for eight (8)

Present torte/gateaux of your choice with maximum size 22cm x eight (8) portions. All components of the decoration and cake must be edible. One (1) slice must be taken from the gateaux to display the fillings of the gateaux. Suitable for service in a modern establishment. Size guidelines 1.2 – 1.4K

Static Competition Classes

Apprentice or Trainee

E1A. Sugar paste Cake

A decorated wedding cake of one or more tiers suitable for a modern wedding coated with sugar paste. Anything Goes, no restrictions on decorative mediums and may include royal icing, sugar paste, pastillage, flower paste, handmade flowers and foliage, wired or unwired (wire must not pierce cake covering). The bottom layer of the cake must be edible and the other layers can be of Styrofoam base. (dummies permitted). Cake stands and pillars allowed. No feathers or cake jewelry allowed. Fabric may be used to enhance the display but must remain in the stated display area. The allocated space for display is 100cm x 100cm and should not exceed a height of 90cm.

E2A. Wild and Wacky

A cake or cake assembly with a wild and wacky theme coated and decorated with any edible medium. The entire exhibit must be edible with exception of the board, No artificial decoration allowed. No dummies allowed. Food grade internal supports may be used The allocated space for display is 100cm x 100cm and should not exceed a height of 90cm. A typed description of the theme must be displayed with the exhibit.

S3A. Buffet Platter for eight (8) pax (covers) plus one (1) plated portion

A buffet platter made from game, seafood or a butcher's meat with three (3) appropriate garnishes.

S4A. Six (6) Plated appetisers

Three (3) different appetisers/cold entrees but displayed cold. Three (3) different appetisers/hot entrees but displayed cold. When compiling your entries please take menu planning into consideration.

S5A. Three (3) Course Luncheon for one (1) pax (covers)

This class is a modern day lunch menu, bearing in mind that lunch should not be too heavy. When compiling your entries please take menu planning into consideration.

S6A. Sushi Platter

A platter of six (6) portions of six (6) varieties of sushi with appropriate dips and garnishes.

S7A. Two Restaurant Platters, two x two (2 x 2) Hot food served cold

Each platter will be for two (2) pax. One (1) platter will be of a butcher's meat, game or poultry, one (1) platter will be of seafood. Both platters are to have two (2) appropriate garnishes and be suitable for silver service.

S8A. Four (4) Different Desserts.

Prepare hot or cold (displayed cold) four (4) different individual desserts suitable for restaurant service. One (1) dessert is to be prepared twice for tasting purposes.

S9A. Petit Fours/pralines five x six (5 x 6)

Five (5) varieties of six (6) portions with an appropriate sweet centrepiece. Plus, one (1) extra of each variety prepared for tasting.

S10A. Torte or Gateaux for eight (8)

Present torte/gateaux of your choice with maximum size 22cm x eight (8) portions. All components of the decoration and cake must be edible. One (1) slice must be taken from the gateaux to display the fillings of the gateaux. Suitable for service in a modern establishment.

Static Competition Criteria & Schedule

Monday 11th September

- E1 / E1A Sugar Paste Cakes
- E2 / E2A Wild and Wacky Cakes
- S1. Savoury Buffet Centrepiece
- S2. Sweet Buffet Centrepiece

All artistic entries (Centrepiece's and decorated cakes) are required to remain on display for the duration of the competition and must be removed at 2.00pm on Thursday 14 September 2017.

Tuesday 12th September

- S4 / S4A Six (6) Plated appetisers
- S8 / S8A Four (4) Different Desserts.
- S7 / S7A Two Restaurant Platters two x two (2 x 2) Hot food served cold

Wednesday 13th September

- S3 / S3A Buffet Platter for eight (8) pax (covers) plus one (1) plated portion
- S5 / S4A Three (3) Course Luncheon for one (1) pax (covers)
- S6 / S6A Sushi Platter

Thursday 14th September

- S9 / S9A Petit Fours/pralines five x six (5 x 6)
- S10 / S10A Torte or Gateaux for eight (8)

All entries are to remain on display during the day of competition and must be removed at 4pm unless requested by the organiser. Check on the day for clearing times. Any entry not removed by clearing time will be removed by Scrutineer and cleared. (All care but no responsibility will be taken).

Event Day Timeline

- 7.30am Competition floor open for delivery of static entries.
- 8.30am Time by which all entries for static competitions are to be presented for judging.
- 8.30am All entrants will be asked to stop & leave the area.

Any entry not on the presentation table by 8.30am will be placed by our Scrutineer (all care but no responsibility will be taken).

Entries received at 9.00am or after will not be judged.

- 9.00am Judging commences.

Competitors must ensure that no name or company logo is visible to the judges during judging. The Australian Culinary Federation organising body and major sponsors reserve all rights as to the entries in "Culinary Challenge" for public relations and promotional activities, at the discretion of the Australian Culinary Federation.

Display Area

All Static Displays are to have table space no larger than one (1) square metre.

Gold, silver and bronze medals will be presented at 11am on the day of your entry in the ACF Chefs Lounge.

Static Competition Judging

Judging criteria for all Decorated Cakes E1/E1A & E2/E2A

Visual Appeal - Eye appeal, Impact Total	10
Presentation - Baseboard, size, shape, covering etc.	10
Cover - Clean, flawless & correct shape	15
Colour Harmony - Use of colour	10
Execution - Evaluation of techniques used	50
Bonus - May include points for degree of difficulty and creativity	5

Grand Total **100 Points**

Judging Criteria for all savoury food

S3 Buffet Platter for 8 &

S4/S4A Six Appetisers & S5/S5A Three Course Luncheon for 1

S6/S6A Sushi Platter & S7/S7A Two Restaurant Platters

Elegant presentation, modern style and general impression

Does the food look appetising	5
Is the food tastefully and pleasantly presented	5
Is the food evenly sliced	5
Is the food free of tear drops and beads	5
Is the food attractive to the eye	2
Are the portions correct	3
Total	25 Points

Composition (The physical makeup of the food)

Is the food practical	7
Is the food nutritionally balanced	7
Do flavours and colours blend	5
Is it in keeping with modern trends	3
Would the food be easily digestible	3
Total	25 Points

Correct Professional Preparation

Has the food been properly glazed	7
Has the food basically been prepared correctly	6
Has the food been cooked correctly	6
Does the quality of the work vary	3
Does the description correspond with the dish	3
Total	25 Points

Finishing and Decoration

Are the portions correct in size	6
Is the food arranged in order to make practical serving possible	5
Is the food economically prepared (time & cost)	5
Is the platter / plate overcrowded	5
Are the vegetables / garnish uniformed	2
Is there a new concept	2
Total	25 Points

Grand Total **100 Points**

Pastry Artistry

This category includes any form of decorative and artistic display made from food materials. The use of moulds, toxic paints, sprays, artificial materials and decorations are not allowed with the exception of those items designed to lend support to the sculpture.

The most commonly used materials in this category may include the following; Vegetables, fruit, butter, shortening, margarine, tallow, sugar, (blown, pulled), pastillage, marzipan, chocolate, nougat, ice, salt, cocoa, spices, etc.

Judging Points

Design & composition, attention to details, finished appearance, proportion & symmetry.

Technical skills & degree of difficulty, structure techniques, utilization

Creativity & originality, first impression, artistic impression

Program Requirements

Height minimum 60cm and a maximum 150cm including the base. Base maximum 40cm x 60cm x 12cm (height).

Display may extend beyond width and length of the base, but cannot exceed 150cm in height.

Dimensions for individual participants

All entries must not exceed a maximum height of 150cm and a maximum width of 100cm.

Design and composition 30 points

Piece must be presented on time

Piece must be between 60cm and 150cm tall

Piece must be three dimensional and appealing from all angles.

Dimensions and theme (when required) must be respected

Theme must be cleverly interpreted, well researched and clearly understood.

Theme must be inoffensive and non-violent

Display should be light, proportionate, and well balanced. Display should be elegantly coloured.

More than three techniques must be used on each Centrepiece. There must be a clear focal point.

Design must elegant, sophisticated, sober, peaceful and joyful.

Use of moulds is limited.

Centrepiece should be fragile and well balanced.

Technical Skill & Degree of difficulty 50 points

Anatomically correct (when applicable)

If a centrepiece is designed to be a realistic representation of an object, animal or person, etc. or a combination of such items, these features should be proportional to one another and anatomically correct.

Symmetrical pieces should be precisely reversed identical.

Centrepieces should be properly assembled: pieces fit perfectly, no visible seams, no finger marks.

Nougatine and/or caramel must be perfectly cooked (not burnt)

All colouring elements must be food safe.

Colours should be true to nature, refined and blended. Air brushing should be delicate and sophisticated.

Painting and/or silk screen must be clean and free of smudges. Brush strokes must be precise and smooth.

Expert assembling may not require any binder (i.e. Chocolate, sugar, fondant, royal icing).

Creativity & Originality 20 points

Piece should be original and creative, innovative technique should be used. New or innovative tools should be used.

Degree of difficulty should be high.

Centrepiece should take many hours to plan and create.

Total 100 points

Judging criteria for S9/S9A Petits Fours and Pralines

Presentation

Are the items presented tastefully & attractively	4
Are the items of correct size	4
Are the items presented with clean and clear concepts	4
Has the correct amount been displayed	4
Are the combination of colours sensible & pleasing	4
Total	20 Points

Composition

Has each variety a different filling & flavour	8
Are flavours and colours harmonising	6
Is there a balance between sponge & filling	6
Total	20 Points

Correct Professional Preparation

Is the quality of the work consistent throughout	4
Are the items of uniform size	4
Is the correct preparation evident	4
Does the preparation involve a variety of skills	8
Total	20 Points

Arrangement and Serving

Is the arrangement clean	6
Is the plating exemplary	6
Is practical serving possible	8
Total	20 Points

Taste

Is the composition of flavours textures and taste exemplary	20
Total	20 Points

Grand Total 100 Points

Presentation

Does the dessert look appetising	7
Is it presented tastefully, attractively & elegantly	7
Does it have a clean and clear concept	7
Are the colours sensible	4
Total	25 Points

Composition

Does it appear light & easily digestible	6
Is it appropriate for modern tastes & trends	5
Do flavours and colours harmonise	5
Is there a balance in textures apparent	5
Are sauce & accompaniments suitable	4
Total	25 Points

Correct Professional Preparation

Is the correct preparation evident	7
Does the preparation involve a variety of skills	5
Does it show any degree of difficulty	5
Is the quality of the work consistent	5
Does the description correspond with the dish	3
Total	25 Points

Arrangement/Serving

Is the arrangement clear & exact	7
Are the portions of appropriate size	7
Is practical serving possible	5
Are sauces of correct quantity	3
Is there a new concept	3
Total	25 Points

Grand Total **100 Points**

FEEDBACK

The Individual competitor will be given feedback on their competition day.

[CLICK HERE TO ENTER](#)

Judging Definitions

Hygiene

Personal presentation, uniform, hair, shoes etc.

Cleanliness of work area and finished clean down of work area. Correct food handling.

Mise en place

Timely & orderly preparation. Clean working areas. Punctual completion of work.

Originality

Innovative and first time presented for judging at a salon.

Practicality

Current preparation techniques. Simply or easily produced. Cost has been considered.

Presentation

Elegant, neat and pleasing to the eye. Balanced, uniform & graceful. Appropriately sized plate.

Serving Technique

Clean, careful and exact. No fuss, simple & practical. No overelaborate garnishes.

Work Involved

The method & skill employed to produce the result. Consideration for safety.

Improving your chances for an award in Static

The research, preparation, time & effort placed into the display.

Avoid talking to the judges unless you wish to make an important point.

Be precise with carving or cutting of vegetable.

Be original and present new ideas. Ensure practical portion sizes.

Display delicate colours, contrasting textures and acceptable flavour combinations.

Excite the judges with the appearance of the display.

Harmonise the meat with the garnish. Keep items simple.

Keep competition areas clean & tidy making sure to properly clean when finished.

Present on time as scheduled. Spell menu items correctly.

Present a natural & appetising look. Roast meats properly (not too rare).

Slice meat in the correct manner (cut across grain & arrange in order & size).

Use tan aspic with meats & clear aspic with seafood.

Avoid the following

Bird feathers, dripping or cloudy aspic.

Decorating with parsley, watercress or fresh herbs. Entering a previously judged piece.

Entering displays not prepared by you. Excessive use of food colourings.

Identifying your display prior to judging. Overcrowding the platter/plate.

Placing food on tallow. Presenting hot food on mirror.

Repetition in methods or preparation. Superstructure for sculpture that can be seen.

Use of unsuitable serving dishes/mediums. Use of tarnished silver. Use of plastic ornaments, flowers etc.

Use of paper sleeves or doilies unless for crumbed or fried food.

Use of any inedible materials for garnishing or enhancement of the food.

Hygiene & Food Safety Guidelines

DRESS STANDARDS

Chef's jacket – the chef or team should enter the competition arena wearing a clean white chef's jacket that has been pressed.

Chef's hat – normal chef's hat is required; baseball cap style will not be accepted.

Apron – apron length can be determined by the team, and butcher stripe apron can be used, teams must change aprons prior to service.

Shoes – a safety style shoe that is non-slip is to be worn.

Neckties

No visible jewelry is to be worn except for a wedding band, ear stud or sleeper.

PERSONAL HYGIENE

Male chefs should be clean shaven.

Chefs with beards must wear a beard net.

Sleeves of chef's jackets must not be rolled up past the elbow.

Chefs should be clean and showered with good personal hygiene.

After shave and perfumes must not be over powering.

FOOD & DRINK DURING COMPETITION

Industrially bottled and packaged beverages can be consumed in the competition kitchen.

Industrially produced and packaged nutrition, like energy bars or gels, can be consumed in the competition kitchen.

Prepared and cooked foods, like sandwiches or salads, can only be consumed during breaks and outside the kitchen.

FOOD HANDLING REQUIREMENTS

Basic principles of Hazard Analysis Critical Control Points (HACCP) adopted for restaurants, must be adhered to. Temperature recording of perishable food items must be recorded when leaving preparation kitchen.

Temperature recording of perishable food items must be recorded when entering competition kitchen.

Food items to be stored correctly between – 18°C to +4°C.

Chefs and teams must wash their hands prior to starting in a competition.

Chefs and teams must wash their hands when they change tasks.

Chefs must wash their hands on return to kitchen if they are required to leave the competition kitchen for any reason.

Food items should be held at 60°C for no longer than 2 hours.

Tasting of food must be carried out with disposable single use utensils or utensils that are washed after each tasting. Double dipping into sauces or food items with the same spoon is not acceptable.

Food items in transport and stored must be covered with clear plastic or a lid.

Gloves can be worn if working with dirty items or items that stain, for example beetroot, etc.

Ready To Eat food (RTE) that is not at 60°C should not be handled with bare hands.

Should be from a plate, tongs, chop sticks, tweezers or with hands covered with gloves.

Gloves do not give an automatic exemption to proper food handling techniques.

Once you change the food item, you must change your gloves.

Basic spills should be cleaned up immediately.

Ensure that knives are kept clean at all times.

STORAGE OF FOOD ITEMS

Food items should be on trays or in containers and covered.

When setting up your chiller/refrigeration, ensure items do not drip on items stored below.

Food trimmings from your mise-en-place should be kept separate and not mixed together if they are to be used later. Food trimmings should be identified as well as covered and labelled to avoid cross-contamination.

Do not store raw food with cooked food items.

SANITATATION

Hands to be washed frequently.

Hand paper towels to be used for bench wiping and hands.

Cloth towels only to be used for hot items.

Benches should be sanitized prior to commencing the competition, after each task is completed and at the end of the competition.

Cutting boards in PEHD material are preferred and should be clean and have the appropriate colour used for each task. The basic colour usage is; green for vegetable, red for meat, blue for fish and brown for cook meats. Otherwise, white is acceptable as a neutral colour for all tasks, cutting boards should not be made of wood.

Work areas should always be clear of unnecessary items.

These guidelines are an overview of critical points that must be adhered to, breaching hygiene can reflect badly on our professionalism as most competitions are under the watchful eye of the public and media.

Terms and Conditions for Live cooking and Static

Entry fee

One (1) fee per competitor- Paid on Application, No Exceptions, Non-Refundable.

ACF Members	\$20
Non Members	\$120 includes one year ACF membership fee \$70 + admin fee \$30
Apprentice or Trainee Non Member	\$65 includes one year ACF membership fee \$15 + admin fee \$30

[CLICK HERE TO ENTER](#)

Competitors will be informed via email to confirm their application has been received. The competition day/date times will be published no later than Monday 21st August & all competitors will be notified by email. If you have not been contacted by this time, please email competition@austculinary.com.au

All competitors are advised to read these conditions of entry very carefully as these will be strictly enforced.

Every exhibit must be a bona fide work of the entrant and not a pre judged piece. Judges may request clarification or information with respect to the work after judging.

The Australian Culinary Federation reserves the right to rescind, modify or add to any of the rules and regulations and its interpretation of these will be final. Further, the ACF reserves the right to limit the number of entries per class or to cancel any class should there be a need to do so. In such circumstances, all entry fees would be fully refunded.

Chair of Judges

Competitors seeking clarification on any part of the rules of this competition are advised to contact Kurt Von Buren (Chair of Judges) by email at competition@austculinary.com.au Kurt will respond by email with any rule clarification. No verbal contact will be considered. Please keep a copy of all email correspondence.

Making your entry

Please complete the entry form for the “2017 Culinary Challenge” Bought to you by The Australian Culinary Federation on the web site The entry form must be fully completed. [CLICK HERE TO ENTER](#)

The completed entry form must be submitted with full registration costs (please do not send cash). The completed form with registration fees must reach the ACF on or before 26th August 2017.

Acceptance of entries will be on a “first come first served” basis for all live events, this is due to kitchen availability & the scheduling thereof.

Submission of a completed entry form with fees included constitutes acceptance of the conditions and terms of “2017 Culinary Challenge” Bought to you by The Australian Culinary Federation

Risk: All risk and liability will be removed from the management committee jointly or individually and the committee will not take responsibility for loss or damage of any nature associated with the 2017 Culinary Challenge

The Australian Culinary Federation National Office 03 98595278

Medals will be awarded in the static competition on a daily basis in the ACF Chef Lounge with overall winners presented on the awards night, venue and time TBA.

Code of Conduct

The 2017 Culinary Challenge expects all competitors to follow the Australian Culinary Federation Code of Conduct. Details of the codes can be found at www.austculinary.com.au

Sponsors and Supporters

The Australian Culinary Federation would like to thank the sponsors who support of this event